C O N N E C T I C U T W E E K L Y



NOTES from the DEPARTMENT

MONITORING FOR VIBRIO BACTERIA IN LONG ISLAND SOUND

By the Bureau of Aquaculture

Vibrio vulnificus (Vv) and Vibrio parahaemolyticus (Vp) are marine bacteria in the same family as those that cause cholera. These bacteria are naturally occurring in the marine environment and are not associated with a pollution source, like many other shellfish-borne diseases.

When ingested, *V. parahaemolyticus* causes watery diarrhea often with abdominal cramping, nausea, vomiting, fever and chills. Symptoms usually occur within 24 hours of ingestion, and the disease is self-limiting, usually lasting three days. Severe disease is rare, but may occur in those with weakened immune systems. *V. parahaemolyticus* can also cause an infection of the skin when an open wound is exposed to warm seawater.

Among healthy people, ingestion of *V. vulnificus* can cause vomiting, diarrhea, and abdominal pain. In immunocompromised persons, particularly those with chronic liver disease, *V. vulnificus* can infect the bloodstream, causing a severe and life-threatening illness characterized by fever and chills, decreased blood pressure (septic shock), and blistering skin lesions. *V. vulnificus* bloodstream infections are fatal about 50 percent of the time. *V. vulnificus* can cause an infection of the skin when open wounds are exposed to warm seawater; these infections may lead to skin breakdown and ulceration.

Persons who are immunocompromised are at higher risk for invasion of the organism into the bloodstream and potentially fatal complications. Consumers having any of these underlying conditions are advised not to consume raw or under-cooked shellfish, as they are at high-risk for serious complications.

Although *Vibrio* infections are not as common as *Campylobacter, Salmonella*, or *Listeria* infections, more patients with *Vibrio* infections die because of the high mortality rate (35-50 percent) associated with *V. vulnificus* septicemia.

The Connecticut Department of Agriculture's Bureau of Aquaculture is monitoring shellfish growing areas in order to identify areas that may have elevated levels of disease-causing Vibrio bacte-

ria in Connecticut shellfish, with the hopes of preventing a similar illness outbreak from occurring here in Connecticut as has occurred in Oyster Bay, New York.

Vibrio bacteria are associated with warmer water temperatures. Connecticut had unseasonably warm weather over the past winter, as well as high spring and summer water and air temperatures, which may contribute to the growth of Vibrio bacteria in shellfish growing areas.

The Connecticut Department of Agriculture's Bureau of Aquaculture instituted a mandatory *V. parahaemolyticus* control plan on July 25, 2012, which limits commercial oyster harvest to five hours from start of harvest to refrigeration at less than 45 degrees Fahrenheit. Refrigeration at 45 degrees Fahrenheit or less is required in order to achieve internal shellfish temperatures of 50 degrees Fahrenheit. The growth of Vibrio bacteria is significantly reduced at internal shellfish temperatures of 50 degrees Fahrenheit, so the shorter the time from harvest to 50 degrees Fahrenheit, the fewer number of bacteria will be present.

In related news, this week and next the The Connecticut Department of Agriculture's Bureau of Aquaculture shellfish program is being evaluated by FDA. As part of this evaluation, FDA and the Bureau of Aquaculture will be conducting time/temperature studies of a number of our oyster operations. These studies calculate the time it takes for a shipment of oysters to go from reaching the dock to an internal temperature of 50 degrees Fahrenheit.

The first study completed was a success. An oyster boat began harvest at 7:00 a.m. and arrived at the dock at 11:35 a.m. with internal shellfish temperatures of 74 degrees Fahrenheit. Shellfish were able to be maintained at water temperatures by means of onboard shading and cooling with harvest water. The oysters were placed into a refrigerated truck pre-chilled to 36 degrees Fahrenheit at 12:00 noon, and were cooled to an internal shellfish temperature of 50 degrees Fahrenheit by 1:35 p.m.

(continued on Page 3)

WHOLESALE TOMATOES **NEW ENGLAND GROWN**

	Low	High
TOMATOES,20lb	15.00	20.00
TOMATOES,Grp,12/1/2pt	9.00	12.00
TOMATOES,Plm,25lb	10.00	15.00
TOMATOES,8qt,XL	16.00	18.00
TOMATOES,GH,25lb	15.00	16.00
TOMATOES, Chrry, 12/1pt	9.00	12.00
TOMATOES,10lb,hrlm,XL	35.00	35.00

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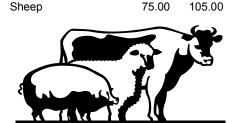
NEW HOLLAND, PA, HOG AUCTION

August 13, 2012 Hogs sold by actual weights, prices quoted by hundred weight. 220-270 lbs 68.00-70.00 49-54 270-300 lbs n/a 300-400 lbs n/a 45-49 220-300 lbs 64.00-66.00 300-400 lbs n/a Sows: US 1-3 300-500 lbs 28.50-31.00 500-700 lbs 38.00-42.00 300-700 lbs 13.00-16.00 Boars:

MIDDLESEX LIVESTOCK AUCTION

Middlefield, August 13, 2012

Live animals brought the following ave. prices per cwt. **Bob Calves:** Low High 45-60 lbs. 20.00 32.00 37.50 47.50 61-75 lbs. 76-90 lbs. 45.00 50.00 53.00 57.50 91-105 lbs. 60.00 67.50 106 lbs. & up Farm Calves 70.00 76.00 Starter Calves 22.00 30.00 Veal Calves 100.00 155.00 **Open Heifers** 65.00 117.50 **Beef Heifers** 65.00 110.00 **Beef Steers** 85.00 100.00 Feeder Steers 90.00 100.00 Stock Bulls 75.00 117.50 Beef Bulls 88.00 67.00 **Boars** n/a n/a 25.00 Sows 5.00 **Butcher Hogs** n/a n/a Goats each 45.00 155.00 Kid Goats 40.00 60.00 Canners Up to 68.00 Cutters 69.00 72.25 **Utility Grade Cows** 73.00 80.00 Replacement Heifers n/a n/a Rabbits each 6.00 36.00 Chickens each 5.00 32.00 Ducks each 3.00 17.00 Feeder Pigs 50.00 80.00 Lambs 65.00 210.00 105.00



WHOLESALE VEGETABLES **NEW ENGLAND GROWN**

High

I ow

APPLE,Gngr gld,bu,xfcy	32.00	34.00
APPLE,Paula rd,bu,xfcy	30.00	32.00
ARUGULA,24s	11.00	14.00
BEAN,Grn,bu	18.00	24.00
BEETS 12s	10.00	12.00
BLACKBRRY,12/1/2pt	28.00	30.00
BLUEBRRY,12/1pt,plp	28.00	30.00
BLUEBRRY, 12/1pt,clmshll	22.00	24.00
BROCCOLI,13ct	11.00	12.00
CABBAGE,Grn,50lb,bg	7.00	8.00
CABBAGE,Grn,bx	8.00	10.00
CANTALOUPE,24bin	125.00	125.00
COLLARD,12-16s	10.00	10.00
CORN,5dz	10.00	14.00
CUCMBR,1-1/9bu, spr slct	14.00	16.00
CUCMBR,Pcklng,1/2 bu	10.00	14.00
EGGPLANT,1-1/9bu	10.00	10.00
LEEKS,12s	16.00	16.00
NECTARINES,24lb	26.00	28.00
PEACHES,25lb,2-1/2min	22.00	24.00
PEACHES,Wht,25lb	26.00	28.00
PEAR,Bartltt,4/5bu	30.00	32.00
PEPPER,Cubnll,1-1/9bu	8.00	10.00
PEPPER, Grn bell,med	7.00	8.00
PEPPER,Grn bell,1-1/9bu,lg	9.00	10.00
PEPPER, Grn bell,XL	12.00	12.00
PLUM,Italn,20lb	28.00	30.00
PLUM,Rd,20lb	28.00	30.00
POTATOES,Chef,50lb	15.00	16.00
RADISHES,24s	10.00	10.00
SQUASH,Acrn,bu	12.00	14.00
SQUASH,Grn,1/2bu,md	6.00	7.00
SQUASH,Grn,1/2bu,fncy	8.00	10.00
SQUASH,Yllw,1/2bu,md	9.00	9.00
SQUASH,Yllw,1/2bu,fncy	11.00	11.00
SWISS CHARD,24s	15.00	15.00
WATRMLN,Icebx,6ct	10.00	10.00

(Boston Terminal and wholesale grower prices)

NEW HOLLAND LIVESTOCK AUCTION

August 13, 2012 High/ Low Dressing

Bulk/ SLAUGHTER COWS:

Breakers 75-80% lean

79.00-82.50 84.00-87.00 74.00-76.00

Boners 80-85% lean

75.00-79.00 80.00-84.00 71.00-73.50

Lean 88-90% lean

73.00-78.00 81.00-81.50 63.00-72.00

CALVES: All prices per cwt.

Graded Bull Calves

No.1 95-120lbs 125.00-140.00

No.2 95-120lbs 100.00-120.00

No.3 95-120lbs 70.00-85.00

900--1775lb - 106.00-112.00 Slaughter bulls Holstein Heifers No.1 85-95lb 110.00-130.00

SLAUGHTER LAMBS: Non-Traditional Markets:

Wooled & Shorn Choice and Prime 2-3

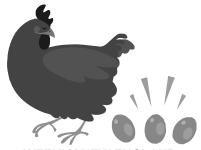
40-60lbs 177.00-220.00

60-80lbs 152.00-195.00

80-90lbs 142.00-160.00

90-110lbs 125.00-150.00

110-130lbs 130.00-147.00



WEEKLY NEW ENGLAND SHELL EGGS

Prices paid per dozen. Grade A brown eggs in cartons, delivered store door. (Range)

XTRA LARGE	1.85-1.95
LARGE	1.76-1.86
MEDIUM	1.21-1.29

NORTHEAST EGG PRICES USDA

August 13, 2012

Prices to retailers, sales to volume buyers, USDA Grade A and Grade A, white eggs in cartons, per dozen. (Range)

EXTRA LARGE	1.49-1.53
LARGE	1.47-1.51
MEDIUM	.9397

PENNSYLVANIA HAY REPORT

August 13, 2012

Eastern Pennsylvania, prices per ton.

Alfalfa, Premium 240.00-390.00 Alfalfa, Good 175.00-205.00 Mixed Hay, Premium 207.00-460.00 Mixed Hay, Good 150.00-220.00 Timothy, Premium 225.00-340.00 Timothy, Good 200.00-205.00 Straw 135.00-200.00



150-200lbs 146.00-146.00 Wooled & Shorn Choice 2-3 40-60lbs 130.00-175.00

60-80lbs 126.00-176.00 80-90lbs 112.00-146.00

90-110lbs 108.00-128.00

SLAUGHTER EWES: Good 2-3: Med. Flesh

100-130lbs 68.00-80.00 130-160lbs 54.00-68.00 160-200lbs 42.00-55.00 Utility 1-2: Thin Flesh

100-130lbs 50.00-80.00

160-200lb 40.00-68.00

SLAUGHTER GOATS: All goats are Selection 1, sold by the head, on est. weights.

30-40lbs n/a

40-80lbs 97.00-138.00 80-120lbs 126.00-158.00

Nannies/Does: 80-120 lbs 137.00-155.00

130-150lbs 148.00-166.00

Bucks/Billies: 100-150lbs 162.00-174.00

150-250lbs 162.00-190.00

ADVERTISEMENTS

FOR SALE

- 1-R. Blumenthal & Donahue is now Connecticut's first independent NATIONWIDE Agri-Business Insurance Agency. Christmas tree growers, beekeepers, sheepbreeders, organic farmers and all others, call us for all your insurance needs. 800-554-8049 or www.bludon.com.
- 2-R. Farm, homeowner and commercial insurance—we do it all. Call Blumenthal & Donahue 800-554-8049 or www.bludon.com.
- 4-R. Gallagher electric fencing for farms, horses, deer control, gardens, & beehives. Sonpal's Power Fence 860-491-2290.
- 6-R. Packaging for egg sales. New egg cartons, flats, egg cases, 30 doz and 15 doz. Polinsky Farm 860-376-2227.
- 9-R. Rough sawn lumber, fence boards, trailer planks, tomato stakes, custom and portable sawing 203-788-2430.
- 10-R. Nationwide Agribusiness Insurance Program, endorsed by the CT Farm Bureau, save up to 23% on your farm insurance and get better protection. References available from satisfied farmers. Call Marci today at 203-444-6553.
- 68-R. Vicon fertilizer sower. Model # 2219. Very Good. J.D. Model L.A. tractor. Completely restored. Call 860-871-0171. Cell 860-559-5031.
- 83-R Tomato stakes, trailer decks, fence boards, custom cut lumber, Staehly Products Co. LLC, 860-873-9774.
- 91 Kinkelder Orchard mist sprayer. 50 & 100 gallon tanks. Good condition. 860-564-3615.
- 98-R Hoophouse 76' x 26', already taken down. \$3,500 or best offer. Call 860-248-3070 or email vegetablemanager@earthlink.net.
- 101 1995 Dodge Dump Rack Body 4X4 A.T. 6 Cyl Cummins Diesel engine with 9' plow, no reverse. Asking \$4,500. 203-288-9676.
- 106-R Massey-Ferguson farm tractor, 251 XE 4-wheel drive, 53 HP diesel. 2002, 585 hours, always garaged, like new condition, asking \$15,500. Photos available, call Bob at 860-456-3333, Oak Haven Farm Scotland, CT.
- 110-R. Used tobacco netting. Great for protecting your blueberry bushes. 860-683-0266.
- 116-R 1988 F250 4X2 Supercab w/ 7.3 liter diesel, decent shape w/ very strong motor, \$1,000 (corrected price). NH Rake, good condition, \$1,000. International Model 46 Baler w/rebuilt knotters, excellent condition but needs paint, \$1,500. Call Dick Staples 860-933-5622.
- 119-R Blue Slope Sawdust. Sawdust, Bagged Shavings, Compost, Picked up or delivered. Phone 860-642-7084. blueslopesawdust@hotmail.com
- 120-R 287 Bush Hog Rotary Cutter 7', \$2,000. 9" Post Hole Digger-for parts, \$100. Ford 801 Diesel, motor & ejection system rebuilt, \$4,000. 860-267-4341.
- 121-R JD Manure Spreader, PTO driven, restored, excellent condition, \$1,450. mjtruss@charter.net 860-921-6612.
- 122-R. High quality Christmas Trees: Fraser-Canaan-Balsam-Nordman-Concolor-Blue Spruce-Meyer Spruce-Discounted Commercial Grades available also! Hartikka Tree Farms (800)508-5099 www.treeman2.com.

MISCELLANEOUS

- 7-R. Farm/Land Specializing in land, farms, and all types of Real Estate. Established Broker with a lifetime of agricultural experience and 40 years of finance. Representing both Buyers and Sellers. Call Clint Charter of Wallace-Tustin Realty (860) 644-5667.
- 11-R. Lily's LLC Appraisal Services specializes in Estates, Commercial & Industrial, Residential, Agricultural, Conservation Easements and Reevaluation Appraisals. Call Lori Longhi at 860-463-9997.
- 113. Pasture Land for rent. 17 acre pasture for summer rental. Fertilized, with pasture shelter and automated drinker. Suitable for cattle or horses. \$500/month. 860-364-5019.

The Connecticut Week Agricultural Report offers affordable classified advertisements for your farm-related needs. See Page 4 for details and rates, or call Jane Slupecki at 860-713-2588 for more information.

MONITORING FOR VIBRIO IN LONG ISLAND SOUND (continued from Page 1)

This study demonstrates that with good equipment and time/ temperature controls, oysters can be cooled very rapidly in order to minimize bacterial growth and prevent illness.

For those Connecticut residents who like to harvest shellfish recreationally, either in Long Island Sound or out-of-state waters, there are some precautions that you can take to prevent foodborne disease from Vibrio bacteria.

First and foremost, only harvest shellfish from classified areas that you have a permit to harvest shellfish from, and stick to designated areas when harvesting.

Always heed closure notices, as there may be elevated levels of bacteria or marine toxins in waters that have caused them to be closed.

Keep shellfish exposed to harvest area water for as long as possible; however do not hand shellfish overboard in areas outside of the harvest areas, such as in a harbor or marina that may be closed to shellfishing.

Do not consume shellfish that you find while boating in offshore areas without knowing the status of those areas.

Place shellfish on ice or under refrigeration as quickly as possible, and shade from direct sun while harvesting.

At parties and picnics, always keep shellfish cold and serve them on well-drained ice. Do not eat shellfish that have been sitting at room temperature or resting in water from melted ice, as they may have had time to grow elevated levels of bacteria.

If you have pre-existing conditions such as liver disease, diabetes, HIV, or AIDS, or are immune compromised, you may be advised not to consume raw or under-cooked shellfish. Consumers who are at risk for serious infection should only eat thoroughly cooked oysters, clams or mussels. Consult your physician if you have any questions or concerns about eating raw shellfish.

Shellfish can be a healthful addition to a balanced low-fat diet, as long as you follow the guidance for handling it properly. Shellfish are low in saturated fat and provide high quality protein, hearthealthy omega-3s, and are an excellent source of iron, zinc, copper, and vitamin B12.

INVITATION TO SUBMIT PROPOSALS FOR STALLS AT THE HARTFORD REGIONAL MARKET

The Connecticut Marketing Authority will accept "Notices of Intent to Lease" proposals from interested agricultural cooperatives and wholesalers of farm produce or other commodities for the general benefit of the Hartford Regional Market, located at 101 Reserve Road in Hartford.

Eleven stalls will be available for a period beginning this fall. Leases may be for a term of two years, with the option to renew, at the discretion of the Connecticut Marketing Authority, for an additional two years.

The deadline for proposals is 12:00 noon on Friday, September 7, 2012. Proposals must be in writing and mailed to Steven K. Reviczky, Office of the Commissioner of Agriculture, 165 Capitol Avenue, Room G-29, Hartford, CT 06106.

Viewing of the stall space will be scheduled by appointment on Wednesday, August 15, 2012, from 9:00 a.m. to 12:00 noon. To schedule or for additional information, contact Joseph Dippel at 860-713-2511 or joseph.dippel@ct.gov. Please provide your name, mailing address, phone number, and information desired.

The Connecticut Marketing Authority reserves the right to accept or reject any or all proposals received as a result of this request, to negotiate with selected respondents, to extend the submission deadline for an additional period of time, or to cancel in part or in its entirety the solicitation.

ON-FARM SOILS WORKSHOP AUG 20

A CT NOFA on-farm workshop, Compost, Soil Testing, and Organic Fertility, will be held from 4:00 to 7:00 p.m. on Monday, August 20, 2012, at the Community Farm of Simsbury.

At this workshop you will learn how to manage nitrogen and phosphorus applications so you meet the social, environmental and economic goals of your farm. Many nutrient management practices of small vegetable farmers, especially compost applications, meet the economic goals of the farm but fall short of meeting the environmental and social goals without the farmers realizing it. This handson workshop with much time for discussion will set your farm on a long-term trajectory of husbanding nutrients critical to the success of local food production.

Cost for CT NOFA members and beginning farmers (10 or fewer years experience) is \$30; for non-members, \$40. Register online at www.nofa.org/store.

CT SEES CONTINUED INCREASE IN WNV ACTIVITY

The State Mosquito Management Program announced last week that mosquitoes testing positive for West Nile have been identified in 32 towns so far this season, including Bethel, Bridgeport, Cheshire, Chester, Danbury, Darien, East Haven, Glastonbury, Greenwich, Groton, Hartford, Killingworth, Meriden, Milford, Monroe, New Canaan, New Haven, Newington, Newtown, North Branford, North Haven, Norwalk, Shelton, Stamford, Stratford, Wallingford, Waterbury, West Haven, Westbrook, Westport, Wethersfield,

For information on West Nile virus and what you can do to prevent getting bitten by mosquitoes, visit www.ct.gov/mosquito.

CT AG FAIR SEASON UNDERWAY

Connecticut's agricultural fair season is underway, with a wide assortment of local, 4-H, district, and major fairs around the state through the fall. Fairs coming up this week include:

- Bridgewater Country Fair, August 17, 18 & 19, 2012
- Hamburg Fair, August 17, 18 & 19, 2012
- Hartford County 4-H Fair, August 17, 18 & 19, 2012
- Wolcott Country Fair, August 17, 18 & 19, 2012
- Riverton Grange Fair, August 18, 2012
- Southington Grange Community Fair, August 18, 2012
- Cannon Grange Agricultural Fair & Exposition, August 19, 2012 For more information, visit the Association of Connecticut Fairs' website, www.ctfairs.org.

INVASIVE PLANT SYMPOSIUM OCT 25

The Connecticut Invasive Plant Working Group will hold its 2012 symposium October 25, 2012, at the University of Connecticut in Storrs. This conference will address the development of practical solutions and methods for invasive plant management, and detail the actions needed to promote native species, improve natural areas, and benefit wildlife.

All interested people, including municipal staff; nursery, tree and landscape professionals; educators; students; landscape architects; gardening enthusiasts; state and federal employees; and members of conservation organizations are encouraged to attend.

Go to www.hort.uconn.edu/cipwg/2012Symposium for more information.



Advertising Rates: Fifteen or fewer words: \$3.75 per insertion. More than 15 words: 25 cents per word per insertion. (Initial letters, hyphenated words, phone numbers, and addresses are counted separately.) Print or type copy. Advertisements accepted on a first-come, first-served basis; publication on a specific date cannot be guaranteed. Ads with payment must be received by

noon the Friday before a publication date to be considered for insertion in that issue. Only ads of an agricultural nature with a Connecticut phone number will be accepted. Remittance with copy required. Make check or money order payable to the Connecticut Department of Agriculture.

CONNECTICUT DEPARTMENT **OF AGRICULTURE**

165 Capitol Avenue, Hartford, CT 06106 www.CTGrown.gov www.CT.gov/doag 860-713-2500

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Marketing	860-713-2503
Regional Market	860-566-3699
State Veterinarian	Dr. Mary J. Lis

Regulation & Inspection Dr. Bruce Sherman 860-713-2504

Farmland Preservation Joseph Dippel 860-713-2511

Aquaculture David Carev 203-874-2855

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